

Conforms to  
BS 5386 Parts 3/4

# ACCLAIM

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We would like you to enjoy good service from your new purchase and this handbook will help you to use and care for it in the best possible way – **PLEASE READ THE INSTRUCTIONS CAREFULLY, BEFORE USING OR CLEANING THE COOKER FOR THE FIRST TIME**, and keep them handy for easy reference.

Service and spares are always provided by your supplier and not direct from our factory, failure to use manufacturer's original spares could negate normal B.S.I. approval of the product. Please determine the nature of any fault when reporting it to your supplier. Always refer to your appliance by its name.

During use, your appliance will become hot, so it is advisable to supervise children to prevent accidents.

## AIDS FOR DISABLED

Aids are available for use on the grill and hotplate controls. There are four types of controls available to suit different disabilities. The adaptor is Type 4.. To obtain any of the aids or adaptors you should contact a British Gas showroom.

## INSTALLATION

**WARNING – ENSURE THAT THIS COOKER IS INSTALLED BY A COMPETENT AUTHORISED INSTALLER.**

This cooker must be installed in accordance with the Gas Safety (Installation and Use) Regulations, 1984 and the relevant codes of practice.

This appliance must be fitted by a competent person. In the U.K. C.O.R.G.I. registered installers (including the regions of British Gas) undertake the work to safe and satisfactory standards.

This cooker is for use on Natural Gas only.

## DIMENSIONS

Overall height: 1350mm (53.2")

Overall width: 505mm (19.9")

Depth: 606mm (23.8") – to front of door panel.

Refer to Installation Instructions when the appliance is fitted.

## LOCATION

The appliance may be located in a kitchen, a kitchen/diner or a bed-sitting room but not in a room containing a bath or shower.

The appliance should not be installed in a room of volume less than 6m<sup>3</sup> (200 ft<sup>3</sup>) or a bed-sitting room of volume less than 21m<sup>3</sup> (750 ft<sup>3</sup>).

## SERVICING

If your appliance fails to operate correctly, according to the instructions given in this book, arrange for it to be serviced by a competent engineer.

## POSITION

Shelves and wall cabinets must not be fitted closer than 700mm (27.5") above the hotplate or within 114mm (4.5") of the sides of the cooker above hotplate level, and curtains must not be fitted immediately behind the cooker or within 114mm (4.5") of the sides of the cooker.

If either side of the cooker is next to a wall, tall cupboard or base unit which is taller than 906.5mm (35.7"), a 114mm (4.5") space must be left between the cooker and the wall, tall cupboard or base unit to prevent heat damage. For base units only the space can be reduced if a height adjustment kit is fitted. This kit raises the height of the cooker and is available from your supplier.

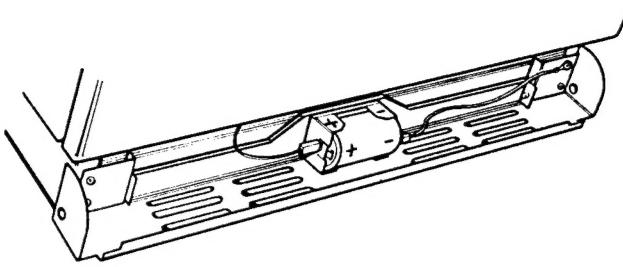
When ordering quote part number E0764A0.

**CARE MUST BE TAKEN WHEN MOVING THE COOKER ESPECIALLY IF IT IS POSITIONED ON A SOFT FLOOR COVERING.**

**A STABILITY BRACKET SHOULD BE FITTED TO THIS APPLIANCE TO ENGAGE IN THE BACK OF THE COOKER WHEN IT IS STANDING IN ITS NORMAL WORKING POSITION. IT IS IMPORTANT THAT WHENEVER THE COOKER IS MOVED, THAT IT IS RE-POSITIONED CORRECTLY TO ENGAGE THE BRACKET BEHIND THE COOKER.**

## REPLACING THE BATTERY

The battery which operates the ignition will normally last for many months. If, at some time the ignition system fails to operate when the ignition button is pressed, the battery probably needs replacing. Replace the battery according to the diagram, use one R20 battery. As a temporary measure the burners can be lit with a match.



## IGNITION

Ignition of the cooker is by an electric spark system. To light the grill or any of the hotplate burners; push in and turn the appropriate control knob in an anti-clockwise direction to the large flame symbol (●), press the ignition button (★) on the fascia panel until the burner lights. To light the oven, push in and turn on the oven control to gas mark 9, press the ignition button (★), the oven will light, then turn the oven control back to gas mark required. To turn off, turn the control knob in a clockwise direction to (●).

When the ignition button is pressed in, sparking will occur at all the burners.

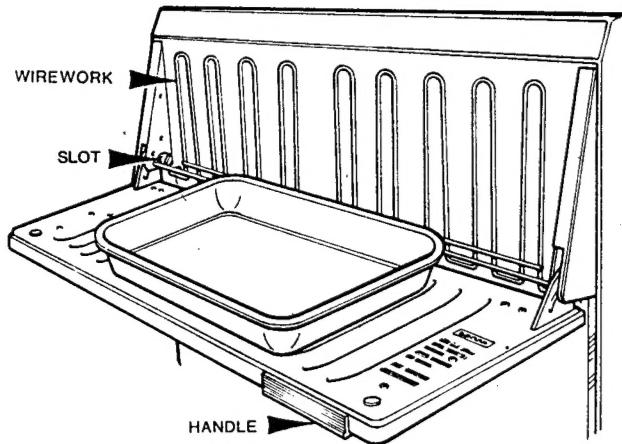
In the event of the battery failing, all burners may be lit with a match.

## PLATE WARMER

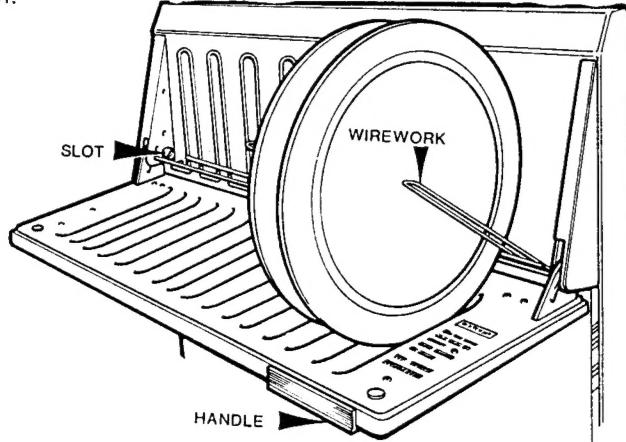
The plate warmer is designed for heating plates and/or dishes and parts of it will get very hot whenever any of the burners are in use, including the grill and oven. It is therefore recommended that oven gloves are worn when using the plate warmer. Maximum heating is obtained when the two rear hotplate burners are in use.

To use:

- lower flap and position dishes as shown.



b) lower flap, pull wire across and lower into position, locate in slot (as shown in diagram). Position plates as shown.



To return the wire work to its original position, pull across and push back.

When in use the plate warmer restricts the height of pans used on the back burners.

Do not overload the plate warmer by stacking too many heavy items.

Never place combustible materials on or over the plate warmer.

## THE HOTPLATE

All burners are easily adjusted to any rate of cooking between the small and large flames. A very low simmer may be achieved by turning the knob slowly in a clockwise direction beyond the small flame.

When the hotplate burners are in use a slight popping may occur, this does not affect the performance.

For convenience the hotplate has two sizes of burners, the smaller ones are the back right and front left burners.

**DO NOT USE ANY TYPE OF COMMERCIAL SIMMERING AID ON THIS HOTPLATE.**

**TO AVOID ACCIDENTS, WHICH CAN OCCUR IF PANS TIP, WE RECOMMEND THAT PANS WHICH ARE BADLY DESIGNED OR MISSHAPEN ARE NOT USED ON THIS HOTPLATE.**

**THE MINIMUM SIZE OF PAN WHICH SHOULD BE USED IS 100mm (4") DIAMETER.**

**THE MAXIMUM SIZE OF PAN TO BE USED ON THE FRONT HOTPLATES IS 300mm (12"), AND 250mm (10") ON THE REAR.**

## THE GRILL

**IMPORTANT: BEFORE ATTEMPTING IGNITION OF THE GRILL, OPEN THE GRILL COMPARTMENT DOOR AND LEAVE IT OPEN DURING GRILLING.**

The grill pan grid is large enough to toast four slices of bread from a large loaf.

Place the slices close together, centrally in the middle of the grid. This will give quick and even browning.

The grid is reversible to provide two cooking positions. Larger items, such as cauliflower cheese, may be placed in the grill pan on the base of the grill compartment, taking care that the pan handle does not become hot because it has been pushed too far back.

At the commencement of grilling or toasting, the burner should be on full to give even browning.

It is unnecessary to pre-heat the grill, except when cooking meat and then 2-3 minutes is sufficient.

For fast grilling turn the grill to the large flame symbol ( full on), and position the grid in the high position.

When not in use the grill pan should be stored on the base and towards the rear of the grill compartment.

**NEVER PLACE COMBUSTIBLE MATERIALS NEAR THE GRILL.**

**WHEN CLEANING THE GRILL NEVER USE CAUSTIC OR SPRAY CLEANERS.**

## THE OVEN

The oven is large enough to cook a family dinner or a large turkey which should be placed in a suitably sized roasting tin.

There are five oven shelf positions. Directions for using the various shelf positions are given on the oven cooking chart on pages 9 and 10. Count the shelf positions from the top of the oven. There are 'stops' on the oven shelves which prevent the shelf being inadvertently pulled out.

To remove the oven shelf, open the door fully and pull the shelf forward as far as it will go, raise the front edge and lift out. Replace in reverse order.

To remove the oven roof, slide forward. After cleaning, it is important that the roof is replaced and pushed back in as far as it will go. The slot in the oven roof should always be positioned towards the front. Incorrect positioning of the oven roof will affect the cooking performance.

At any setting, the oven is hottest at the top and becomes gradually cooler towards the bottom. Make use of these heat zones when cooking meals.

It is unnecessary to pre-heat the oven unless cooking sensitive dishes such as souffles, Yorkshire puddings and yeast mixtures. Should you wish to pre-heat the oven, 20 minutes is adequate.

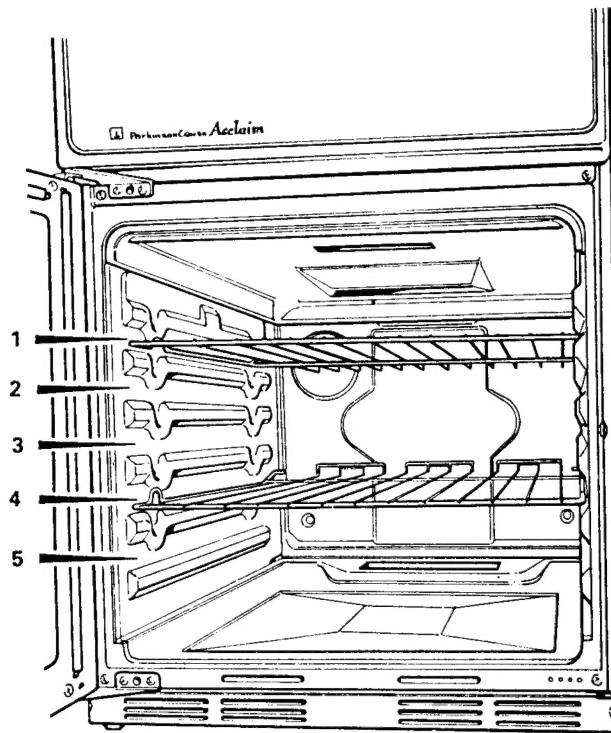
Leave a 13mm ( $\frac{1}{2}$  ") space between dishes and the sides of the oven.

Do not push the dishes too far back, especially those with tapered sides, otherwise the food might burn because it overhangs the burner flames.

For even browning, especially cakes and pastries, do not use a baking tray which is larger than the one supplied with this cooker.

For all single dishes, cake tins, etc. keep as near as possible to the centre of the shelf for even browning.

**COOKING FOIL SHOULD BE USED ONLY TO COVER FOOD AND NEVER TO COVER THE OVEN SURFACE OR TO BLOCK THE FLUE OUTLETS.**



## **SLOWSET OVEN CONTROL**

'Slowset' is indicated by an 'S' on the oven control. Foods are cooked very slowly at low temperatures.

There are two methods of using the oven for 'Slowset' cooking:

- (A) Turn the oven control to gas mark 9, press the ignition button and the oven will light then turn the oven control to gas mark 6 and cook for 30 minutes. After this time turn the oven control to 'S'.
- (B) Turn the oven control to gas mark 9, press the ignition button and the oven will light then turn the oven control to 'S'.

To determine which method to use, refer to the instructions below.

If cooking dishes together which require both method A and B, those requiring method B can be put into the oven after the first 30 minutes of the cooking time has elapsed.

## **'SLOWSET' FOOD PREPARATION HINTS**

Practically all foods cook extremely well but there are two important points to remember:

- (1) It is advisable to cover most dishes either with a lid or foil to keep food moist and prevent transfer of odours.
- (2) Those foods normally served golden brown can be left uncovered or can have the lid removed for the last half an hour of the cooking time.

Many foods normally cooked on the hotplate may be cooked in the oven instead.

### **Joints of Meat and Poultry**

- (1) Do not cook meat joints over 2.7kg (6lb).
- (2) Do not cook poultry over 2kg (4lb 8oz).
- (3) Cook using method 'A'.
- (4) Cook towards the top of the oven i.e. no lower than shelf 3.
- (5) Never stuff before cooking.
- (6) Cook for a minimum of 6 hours.
- (7) Joints of Pork must only be cooked if you can ensure, by using a meat thermometer, that it has reached an internal temperature of at least 88°C.
- (8) For good air circulation always stand joints on a rack in the roasting tin or casserole.
- (9) Frozen meat and poultry must always be thawed before cooking.

### **Soups, Casseroles and Stews**

- (1) All foods must be thawed before cooking.
- (2) Bring to the boil on the hotplate then cook using method 'B'; or use method 'A'.
- (3) Seasonings and thickenings should be adjusted at the end of the cooking time.
- (4) Foods which require less cooking can be added towards the end of the cooking time.

### **Vegetables**

- (1) Cut root vegetables into small pieces unless cooking whole e.g. baked potatoes.
- (2) Frozen vegetables should be thawed before cooking.
- (3) All dried beans MUST be brought to the boil on the hotplate and cooked for 15 minutes.
- (4) Cook using method 'A'.

### **Steamed Sponge Puddings**

- (1) Cover the pudding with a circle of greased, greaseproof paper then with foil. Stand the prepared pudding in a pyrex basin containing enough water to come half way up the sides of the pudding. Wrap the basin and the pudding in foil, sealing the edges well so that no steam can escape.
- (2) Cook using method 'B'.

## **Milk Puddings**

Just cover the cereal with boiling water, allow to stand for 30 minutes. Drain, make the pudding in the normal way, cook uncovered using method 'A'.

## **Meringues**

- (1) Cook towards the bottom of the oven i.e. shelf 5 or the base.
- (2) Cook using method 'B'.

## **Fruit**

- (1) All fruit dishes should be cooked on shelf position 5 or on the base of the oven.
- (2) Cook using method 'B'.

## **SERVING AND STORAGE**

It is economical to cook larger quantities of food than you require, and to store it in a freezer.

There are some important points to note if you do this:

- (1) Food which is not served straight away should be transferred to a clean container and cooled as quickly as possible.
- (2) Frozen food must be thawed before re-heating.
- (3) Re-heat food thoroughly and quickly. Either cook at gas mark 6 or on the hotplate.
- (4) Food must only be re-heated once.

## COOKING CHARTS

The following charts give guidance for when cooking a number of foods.  
 However for convenience (to accommodate an extra deep dish for instance) or to brown and cook food to your liking you may alter the shelf position or the gas mark.  
 Always leave at least one runner position between shelves to allow the heat to circulate properly.

### MEAT ROASTING

Food		Gas Mark	Shelf Position	Cooking Time and Remarks
<b>ROAST MEAT</b>	Beef	5	4	20 mins. per $\frac{1}{2}$ kg (lb), 20 mins. over
	Mutton and Lamb	5	4	25 mins. per $\frac{1}{2}$ kg (lb), 25 mins. over
	Pork and Veal	5	4	30 mins. per $\frac{1}{2}$ kg (lb), 30 mins. over <i>All joints of meat may be roasted at gas mark 7, and the cooking time adjusted accordingly.</i>
<b>ROAST POULTRY</b>	Chicken and Turkey	5 or 6	4 or 5	20 mins. per $\frac{1}{2}$ kg (lb), 20 mins. over

*For poultry weighing more than 3.5kg (7lb): – place in a suitably sized roasting tin – time allowed per kg should be decreased – extra care should be taken to ensure the poultry is thoroughly cooked – during cooking it may be necessary to drain off some of the juices to prevent spillage – poultry should be positioned in such a way that it does not overhang the burner flame or touch the sides of the oven. If diagonal positioning is necessary ensure that the 'neck end' is towards the front of the oven.*

### OVEN COOKING

<b>PUDDINGS</b>	Baked Sponge Puddings	4	3	According to recipe
	Baked Custards	4	3	45-60 mins. Custards should be stood in a
	Milk Puddings	2	3	2-3 hours water bath whilst cooking
	Yorkshire Puddings – large	7	2	30-35 mins.
	– individual	7	1 or 2	10-15 mins.

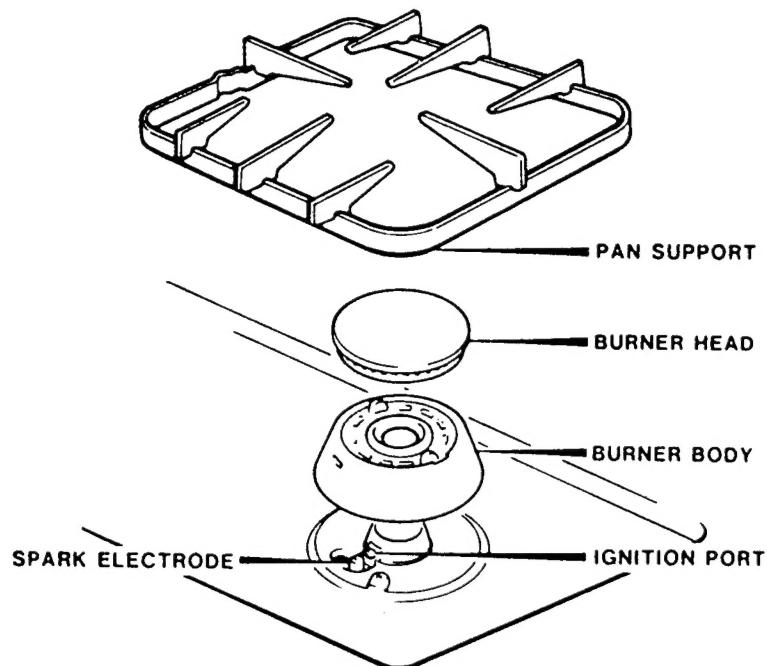
**OVEN COOKING continued**

<b>Food</b>		<b>Gas Mark</b>	<b>Shelf Position</b>	<b>Cooking Time and Remarks</b>	
<b>PASTRY</b>	<i>Short Crust:</i>				
	Fruit Pie in dish	6	3	According to recipe	
	Plate Tarts –				
	Single	6	3	35-40 mins.	To help pastry brown on
	2 together in the oven	6	2 and 5	50-55 mins. (Interchange after 35 mins.)	underside, cook on a dull flat tinned plate, or providing plates are flat and have no rim
	Jam Tart – large	6	3	25-30 mins.	underneath, place on baking tray
	Jam Tartlets	6	3	15-20 mins.	to cook.
	<i>Rough Puff or Flaky Pastry:</i>				
	Meat Pies – cooked filling	7	2	According to recipe	
<b>YEAST MIXTURES</b>	Bread – 0.45 kg (1 lb loaves)	7	2 and 5	According to recipe	Interchange during cooking
	0.90 kg (2 lb loaves)	7	2 and 5		
	Rolls or Buns	7	1 or 2		
<b>BISCUITS</b>	Brandy Snaps	4	2 and 4	According to recipe	Cook single trays near centre of oven (shelf 3 or 4).
	Flapjacks	3	4		If two trays are cooked together, when the top tray is cooked, remove and raise the lower tray to the higher shelf to finish cooking.
	Shortbread Biscuits	3 or 4	2 and 4		
	Shortbread	3	3		
<b>CAKES</b>	Very Rich Fruit Cake –	A c c o r d i n g	t o	recipe	
	Rich Fruit Cake	2	3	According to recipe	
	Plain Fruit Cake	4	3		
	Madeira Cake	3	3		20-35 mins.
	Victoria Sandwich	4	2 and 4	According to recipe	
	Fatless Sponge	4	2 and 4		
	Small Cakes	5	1 and 4	15-25 mins.	See Notes above on Biscuits.
<b>SCONES</b>	Sweet or Savoury	7	1 and 4	8-15 mins.	See Notes above on Biscuits.

## CARE AND CLEANING

An unsuitable cleaning preparation can do more harm than good, so it is important to note the following:-

1. Spillage should be wiped up as it occurs but before doing any extensive cleaning allow the appliance to cool.
2. The appliance should be cleaned using hot soapy water and a soft cloth, rinsed and polished dry.
3. Mild abrasives may be used on the pan supports, burner caps, the inside of the grill compartment, grill pan, base of the oven, and the inside of the doors.
4. The burner bodies must be washed frequently in washing-up liquid properly diluted with hot water. Stubborn stains can be removed by soaking in hot water then scouring with a soap filled pad such as 'Brillo'. If treated as described the burner bodies will remain presentably clean, however, the surface will dull with use.
5. When cleaning ensure that the electrode and ignition port do not become blocked. The remaining parts shown in the diagram are easily removed and must be replaced correctly after cleaning.
6. DO NOT USE any polishes, caustic cleaners, abrasives, washing soda, bicarbonate of soda or soap powder except as previously mentioned.



7. It is recommended that the following parts are not washed in a dishwasher: grill pan and grid, burner heads, burner bodies and meat tin.

This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specifications or appearances are changed in the interests of continued improvement.

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